

Beau's Cinnamon Hot Coco

- 1 mug of milk
 - 1tbsp of sugar
 - 1tsp of baking cocoa powder
 - 1/8 tsp of cinnamon powder or a just light sprinkle of it
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1. Pour the mug of milk into a small saucepan on a medium heat.
 2. Add the sugar and stir.
 3. When the sugar is somewhat dissolved, add the cocoa powder and continue to stir until most cocoa clumps are gone.
 4. Once steam starts to rise from the coco mixture, add the cinnamon powder.
 5. Quickly turn off the heat and stir in the cinnamon.
 6. Strain the mixture through a small sieve back into the mug you used to measure the milk.
 7. Add mini marshmallows and or whipped cream if you wish and enjoy!